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by Ritu

Tangy Tomato Tarts



Ingredients

2 sheets of frozen puff pastry.
4-6 plum tomatoes chopped
1/2cup mozzarella cheese
2tbsp.Basil leaves, finely chopped, few extra for garnishing.
2tbsp.frozen sweet corn
1/2tsp lemon juice
Salt & pepper
2tbsp olive oil.

Preparation

- 1 Preheat oven 350 degree. Cut the pastry sheet into square or round shape with cookie cutter. Mix tomatoes, corn basil leaves, lemon juice, salt and pepper. Arrange all rounds in to tart dish, prick with fork, spread cheese first than top with tomato's mix. Brush with oil. Bake 20 to 25min. cool it on wire rack. Before serving garnish with basil leaves.

Cooks Note

About Ritu... I'm a food Blogger, I love cooking and food with different textures, aromas and its presentation. I am not a professional, just love sharing my recipes and other great recipes found along the way of Experiments.

I'm busy working mother of two boys, likes to cook delicious meal with minimum of time and fuss. My recipes are easy to follow and from every corner of the world. I started FUSSFREECOOKING in Jan. 2013 as a place to share my passion for good food, because I am always looking for ways to make dinner more enjoyable for my family and friends.

Fussfreecooking is for all my friends, who inspired me for writing Recipes for Blog. My Recipes are easy to make healthy and delicious meal in less time.

Happy cooking.....Eat Healthy Be Healthy.....!!!

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